

## Chef from the Hood Recipes



**Chef:**  
Dan & Kathleen Berman

**Restaurant:**  
Mixx, Santa Rosa, CA

**Recipe:**  
Mixx' North Coast King Salmon Filet with  
Lemon~Chanterelle Mushroom Sauce!

### Ingredients:

2 filets of King Salmon (6 ounces each) salt & pepper; and flour to lightly coat fish  
1 tablespoon unsalted butter  
4 ounces (1/4 lb.) Chanterelle or wild mushrooms (sliced)  
1/2 teaspoon each of diced garlic AND shallots  
2 ounces (1/4 cup) Chardonnay wine  
2 ounces (1/4 cup) fish stock (or light chicken stock)  
4 ounces (1/2 cup) heavy cream  
Zest & 1 tablespoon juice from 1 lemon (Meyer lemon is best)  
1 tablespoon peanut oil (or other hot burning oil)  
1 teaspoon chopped parsley; salt & pepper

Chef Dan Berman is known for dishes just like this. Wonderful local ingredients, simply prepared, yet special enough to make one feel pampered. His recipe makes two generous portions.

Heat oil in skillet until almost smoking. Season fish with salt and pepper and lightly dust in flour. (Gently shake off excess.) Place the fish in skillet and sauté until golden, about 2 minutes. Turn and repeat. Remove fish from pan to a plate. Cover and keep in a warm place. Pour excess oil out of skillet. Add butter, heating until butter bubbles. Add mushrooms and sauté until mushrooms render juices. Add garlic and shallots and sauté until soft, 1 to 2 minutes. Add Chardonnay, bring to boil and reduce liquid by half, about 2 minutes. Add fish stock, boil and reduce again by half, another 2 minutes. Add cream, boil and reduce until sauce lightly coats the back of a spoon. Add the lemon juice and parsley. Season with salt and pepper. Place salmon filets on 2 warm plates. Divide sauce evenly in a diagonal fashion over the fish. Garnish each with a pinch of zest and serve at once.